About Our Roast and Ground Bison Option.

From the Snake River Farm Updated 5/4/2024 Tom.

You can order 1/8th bison to be processed into only roasts and ground bison.

The price is lower than bison by the ¼ for cuts.

This package is economical and simple to prepare.

Prices per hanging weight pound.

This option, "bison by the $1/8^{th}$ for "roasts and ground bison only" is \$6.50 per hanging pound. Bison by the $1/10^{th}$ for "ground bison only" is \$6.00 per hanging pound.

Bison by the "¼ for cuts" is \$7.00 per hanging pound.

As always, the details and costs for processing are between you and Quality Meats.

READ the following carefully.

- 1. Animals for roasts and ground will be grass fed only.
- 2. In general, they will be older (4 to 8 years of age) than animals for cuts.
- 3. Older generally means larger (Bison 1/8ths are 60 # Hanging Weight).
- 4. Roasts will be more tasteful. Mature animals are known to be more flavorful.
- 5. The roasts will be boneless.
- 6. You will get boneless roasts and ground meat only.
- 7. Stew meat is available by prior request.
- 8. You will take home 36 pounds of boneless meat.
- 9. About 1/3 of the meat, (12#) that you take home will be packaged as roasts.
- 10. About 2/3 (24#) will be ground meat in 1.33 plastic packs.
- 11. Liver, kidneys, tongue, and heart will be available to you by your prior request.
- 12. Ask about ox-tail and other broth bones. Some will be available.

A 1/8 will normally yield a mix of roasts from the following.

Round Roast, Prime Rib Roast, Sirloin Roast, Arm Roast, Chuck Roasts, Rolled Rump Roast, Sirloin Tip Roast.

Each 1/8th has a 60-pound hanging weight.

This 60# hanging weight will yield 12 pounds of boneless roasts and 24 pounds of ground. Each 1/8th will have 36 pounds of packaged meat, total.

Email us if you have further questions.

Best regards, Tom <u>tom@snakeriverfarmmn.com</u>